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Food and Home Notes

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Subjects In This Issue:

- 1- Meat and Poultry Inspection
- 2- Explaining "Produce Marketing"
- 3- Special Advance Notes —
- 4- National Outlook Conference
"Family Living Session"

"Dried beef" is a cured product and is usually made from the round of beef.

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In buying meat — remember — meat from the upper middle sections (rib and loin) is the most tender and can be cooked by dry heat methods. Meat from the shoulder (chuck), round (or rump), shank, and plate is less tender and is usually cooked by moist heat methods.

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Veal tongue may be cured, but other veal cuts seldom are cured.

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What is "aged" beef? Some high-quality beef is "aged" by holding it at temperatures of 34 to 38 F for 3 to 6 weeks — aging develops additional tenderness and characteristic flavor.

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What is a "kidney" chop? According to USDA home economists a "kidney" chop is a loin chop with a slice of kidney.

CONSUMERS ASK

—ABOUT MEAT & POULTRY INSPECTION

Federal inspection is required by law for all meat, poultry and their products shipped in interstate and foreign commerce and is administered by the Animal and Plant Health Inspection Service of the U.S. Department of Agriculture. The purpose is...to ensure clean, wholesome, unadulterated, meat and poultry. It also ensures that the supply of meat and poultry will be accurately labeled.

APHIS provides inspection at nearly 6,000 establishments throughout the U.S. and supervises standards maintained in foreign plants that handle meat and poultry for exports for this country. The inspection system includes inspection of live animals and poultry before slaughter—carcasses after slaughter and stages of food processing and handling.

If states cannot maintain standards "equal to" Federal inspection requirements, the Federal system must assume responsibility for inspection in plants holding meat and poultry for interstate trade.

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CONSUMER BEAT

—— ON PRODUCE MARKETING

Walk through the produce section of any grocery store this month and you'll see an abundance of fresh fruits and vegetables.

But, do you know what's behind efforts to bring you the fresh fruits, the ripe corn, and all those garden-green vegetables? Chances are that a marketing order played an important role.

Right now there are 4 different Federal marketing order programs on fresh fruits and vegetables and such specialty crops as raisins, dates, and nuts. A variety of marketing tools are used to deal with the marketing problems unique to each fruit or vegetable. Minimum quality standards are a common feature. They serve consumers by preventing the expense of marketing low quality products that often deteriorate before they are sold.

Market orders not only regulate quality of the produce going to market, they can regulate quantity, when necessary, by accelerating or braking the flow of produce to market. Stabilizing the market supply reduces wide fluctuations of prices. With technology today, it is possible to maintain top quality by cultural, storage, or handling techniques and thus provide fresh fruits and vegetables over longer periods of time.

The initiation of a marketing order is a complex and innovative procedure with a combined and cooperative effort between producers and government. The public has a role too, through public hearings held by the U.S. Department of Agriculture's Agricultural Marketing Service.

For a more precise statement on how marketing orders operate, write for a free fact sheet on "Facts About Federal Marketing Orders for Fruits and Vegetables--In Brief" AMS-563. Address your letter to Information Division, AMC, U.S. Department of Agriculture, Washington, D.C. 20250.

NATIONAL AGRICULTURAL OUTLOOK CONFERENCE

FAMILY LIVING SESSIONS

WHEN: Nov. 18-20, 1975
WHERE: FREER GALLERY OF ART
WASHINGTON, D.C.

"What's It (International Women's year) All About?" — will be the topic to highlight the opening of the Family Living Sessions of the National Agricultural Outlook Conference scheduled to be held at the Freer Gallery of Art on the Mall in Washington, D.C. This part of the conference starts at 8:45 A.M. Tuesday, November 18, on the second day of the program where the 1976 general Outlook for U.S. Agriculture — the general economy, inputs, and foreign agricultural trade will be featured. It is sponsored by USDA's Economic Research Service.

A new computer-type program called "Wardrobe Replacement for the Family" will be scheduled for Tuesday afternoon, November 18. It will be presented by the Consumer and Food Economics Institute of the Agricultural Research Service. This program is keyed to each individual family member and will specify total family cost of projected buying plans over a 4 year period. It will include cost guides for each garment needed and the approximate length of wear you might expect to receive from it.

"Impact of Inflation on the Family" with detailed information and statistics will be presented at the economic outlook. How these facts will influence family life in the year ahead will also be discussed.

"To Rent or Buy" — an evaluation of the current housing situation, nationwide, will also be presented. Figures on "How Households Use Energy" and a panel on the Environmental Impact will be included.

*National Outlook Conference, U.S. Department of Agriculture --Jefferson Auditorium, Washington, D.C. November 17-20 1975.

More

NATIONAL AGRICULTURAL OUTLOOK CONFERENCE

—— FAMILY LIVING SESSIONS (con't.)

In the preliminary program, the Thursday "Family Living" session will focus on food by covering such subjects as the "New Thrifty Food Plan," the "Priorities from USDA to meet Family Needs," and the "Economic Aspect of Food Preservation."

Also on Thursday, the Nutritional Data Bank will be discussed as well as an update on the Cost of Convenience Foods. The final session will include information on the recent study of "Food Safety and Food Handling." Family living sessions will end by noon on Thursday.

FABRIC RESEARCH

—— DYEING COTTONS

Consumers may soon be able to have two-colored dyed fabrics — two colors, that is, one on either side of cotton textiles such as denim or twill. For decorating purposes and for style this new dyeing technique will enhance the popularity of cotton textiles as the possibilities for design are virtually unlimited according to U.S. Department of Agriculture scientists.

The two colored dyed fabric treatment is the result of a new technique using a "restricted dye application". The researchers found that they could treat one side of the fabric with a modified wash-wear foundation, then dye the fabric with a reactive cotton dye. The dye had no effect on the treated side but colored the untreated side. Then the fabric was washed in an acid bath to be free of chemicals — dyed on one side, and then dyed again. With many combinations of colors and shades available, this process is ideally suited for fancy towels and decorating uses. Cotton Incorporated, is working with Agricultural Research Service to get it to the marketplace.

NOTE: Additional information for the MEDIA and photographs (when applicable) may be obtained from: Shirley Wagener, Editor of Food and Home Notes, Room 535-A, Office of Communication/Press Service, U.S. Department of Agriculture, Washington, D.C. 20250. Or telephone 202-447-5898.
